



SMALL PLATES

Sea Scallops 23

tapenade butter, squash ravioli, basil-almond pesto, pine nuts, prosciutto crisps, beurre blanc

Crispy Octopus 24

parmigiano spuma, parsnip crisps, watermelon radish salad, 'nduja sausage, sunflower seeds *GF

Ramen Vegetarian or Carnivore 21

rye noodles, lion's mane mushrooms, black bean miso
broth, kimchi, dulce, kelp, soft boiled egg, sesame *V

rye noodles, meat & fish broth, rye miso, kale,
furikake, pork cheeks, kimchi, soft boiled egg

Tomato Water Consommé 14

heirloom tomato, shaved hootenanny goat rodeo *V *GF

Hummus 15

lacto fermented ratatouille, chèvre, black garlic, pepitas, rye crackers *V

SALADS

Spork Garden Tomato 15

ricotta salata, fresh basil, pickled onions, chickpea miso vinaigrette *V *GF

Chopped 15

greens, cucumber, cherry tomatoes, corn, hummus, tomato water buttermilk vinaigrette *V *GF
meat option: house-made charcuterie added

ENTREES

Eggplant Bolognese 33

goat ricotta gnudi, mushroom jerky, nettle pasta *V

Forest Mushroom Ravioli 32

two cheese, tomato water, sporkgarden beans, seared koji mushrooms,
ricotta salata, sunflower seeds, carrot crème *V

Seared Tuna 40

chickpea miso marinated, harissa pickled haricot verts, crispy leeks, carrot risotto *GF

Aged Strip Steak & Scallop 54

smoked potato purée, english pea purée, bordelaise, hollandaise